

APPETIZERS

- warm marinated olives, chunks of parmesan, aged balsamic 11
- grass fed beef meatballs, tomato sauce, parmesan polenta 18
- crispy squid, herb aioli, arrabbiata sauce, lemon 19
- eggplant parmigiana, tomato sauce, basil 17
- grilled local sourdough, whipped ricotta, country ham, watercress, calabrian chili honey 18

SALADS

- baby greens, radish, sherry shallot vinaigrette 15
- caesar BLT, anchovy dressing, bacon, olives, tomato, croutons 18
- iceberg wedge, sundried peppers, crispy prosciutto, toasted walnuts, gorgonzola ranch 19
- organic lacinato kale, tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil 18

PIZZA

crispy flatbread style, 12.5" x 9" / gluten free available +4

- margherita** mozzarella, tomato, oregano, basil 17
- caprina** fig-rosemary jam, goat cheese, mozzarella, pear, arugula, truffle 19
- bianca** robiolina, mozzarella, parmesan, red onion, pistachio, crispy rosemary 18
- panuozzo** sausage, tomato, crushed red pepper, mozzarella 18

PASTAS

gluten free available +3

penne puttanesca, olives, capers, garlic, parsley, spicy tomato 25

smoked ricotta cavatelli, butternut squash, brown butter, sage, pumpkin seeds 28

rigatoni, sausage, peas, cream, spicy tomato 27

fusilli col buco, bolognese, stracchino 28

linguine alla vongole, middleneck clams, garlic, white wine, urfa, parsley 29

MAIN DISHES

slow baked salmon, polenta di riso, trevisano radicchio, saba 36

classic chicken parmesan, linguine, tomato, basil 30

pan seared trout, fingerling potatoes, broccoli rabe, chervil beurre blanc, almonds 38

grilled 14oz ribeye steak, rosemary fries, herb aioli 45

roasted caraflex cabbage, alubia white beans, smoked red pepper puree, black garlic agrodolce 28

SIDES 10

broccoli rabe, garlic, chili jam

delicata squash, sesame butter, pomegranate molasses, toasted sesame seeds

parmesan polenta

rosemary fries, herbed aioli